

Food Establishment Inspection Report – City/Town of Uxbridge

Establishment: <u>Cheng Kitchen</u>		Date: <u>1/13/2022</u>	Page 1 of <u>3</u>
Address: <u>158 North Main Street</u>		Time in: <u>1:15 PM</u>	Time out:
Telephone: <u>508-278-9399</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>6</u>	
Owner: <u>Li Ping Zheng</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>3</u>	
Person-in-charge: <u>1/</u>			
Inspector: <u>Daniel Markman</u>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2 Certified Food Protection Manager	✓					
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4 Proper use of restriction and exclusion	✓					
5 Procedures for responding to vomiting and diarrheal events	✓					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use				✓		
7 No discharge from eyes, nose, and mouth				✓		
Preventing Contamination by Hands						
8 Hands clean & properly washed	✓					
9 No bare hand contact with ready-to-eat food	✓					
10 Adequate handwashing sinks properly supplied and accessible	✓					✓
Approved Source						
11 Food obtained from approved source	✓					
12 Food received at proper temperature	✓					
13 Food received in good condition, safe, & unadulterated	✓					
14 Required records available: shellstock tags, parasite destruction			✓			

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	✓					✓
16 Food-contact surfaces; cleaned & sanitized	✓					
17 Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures				✓		
19 Proper reheating procedures for hot holding				✓		
20 Proper cooling time and temperature		✓				
21 Proper hot holding temperature				✓		
22 Proper cold holding temperature	✓					
23 Proper date marking and disposition		✓				
24 Time as a Public Health Control				✓		
Consumer Advisory						
25 Consumer advisory provided for raw / undercooked food	✓					
Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	✓					
Food/Color Additives and Toxic Substances						
27 Food additives: approved & properly used			✓			
28 Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures						
29 Compliance with variance / specialized process / HACCP Plan		✓				

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: 1/19/2022 Discussion with Person-in-Charge: 10 or earlier

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>1/13/2022</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/13/2022</u>

Food Establishment Inspection Report – City/Town of Uxbridge

Establishment: Cheng Kitchen

Date: 1/13/2022

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GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required	✓					
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control		✓				
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container		✓				
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored		✓				✓
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled		✓				
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly		✓				
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips		✓				
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned		✓				
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean		✓				
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment				✓		
M2	Food allergy awareness		✓				
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other _____

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other _____

Other Information:

Signature of Person-in-Charge: G M J

Date: 1/13/22

Signature of Inspector: Dale

Date: 1/13/2022

Food Establishment Inspection Report – City/Town of Uxbridge

Establishment: Cheng Kitchen

Date: 1/13/2022

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
walk-in cooler	41	onions	39		
rice	54	walk-in freezer	6		
coke fridge	39	hot water	111.5		
cooling rack	151				
chicken	41				

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
	4-501.16	Handwashing in 3-compartment	
	4-301.17	-3-bare sink not labelled	
	3-302.12	-Food not properly labelled out of original package	
		-handwash sink obstructed (COS)	
	6-501.16	-map improperly stored	
	6-301.14	-handwash sink not labelled	
	6-501.12	-grease build up in hood vents	
	3-305.11	-Food not stored 6' inches off ground	
	3-304.14	-wet towel covering brasselli	
	3-501.17/3-302.12	-Food in walk-in not properly labelled	
	3-302.11	-Food in walk-in not properly covered	
	3-302.11	-Food raw chicken & beef stored on same level, over onions	
	3-501.15	-rice stored at room temp. to thaw	
	3-301.11	-employee did not wash hands before using gloves	
		-bare hands	
	6-501.11	-ceiling could use a clean	
	6-201.11	-hole in ceiling between walk-in cooler & freezer (repair/replace)	
		Sanitizer (Warm) 200ppm	
		-towel should be kept in sanitizer when not in use	
	6-301.14	-no handwash sign in bathroom	
		-no vomit clean-up kit - Daniel dropped off 1/12/22	
		ServSafe: Li Ping zheng - exp. 7/26/2026	
		Allergen: 1/1 - 7/21/2026	

Signature of Person-in-Charge: Li Ping zheng

Date: 1/13/2022

Signature of Inspector: Dan

Date: 1/13/2022

Food Establishment Inspection Report – City/Town of Vyhnrdge

Establishment: <u>Cheng Kitchen</u>		Date: <u>1/19/2022</u>	Page 1 of <u>3</u>
Address: <u>158 N Main Street</u>		Time in: <u>2:23 PM</u>	Time out:
Telephone: <u>508-278-9399</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 1	
Owner: <u>Li Ping zheng</u>			
Person-in-charge: <u>1/1</u>			
Inspector: <u>Daniel Markman</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 1	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
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5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
Approved Source							
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Date of Reinspection: See pg. 3 **Discussion with Person-in-Charge:**

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>1/19/22</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/19/2022</u>

Food Establishment Inspection Report – City/Town of Uxbridge

Establishment: <u>Ching Kitchen</u>	Date: <u>1/19/2022</u>	Page 2 of <u>3</u>
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Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s): <input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential: Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	Type of Inspection: <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Re-inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	Other Information:
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Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>1/19/22</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>1/19/2022</u>

Food Establishment Inspection Report – City/Town of

Establishment: Cheng Kitchen

Date: 1/19/2022

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Temperature Observations					
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Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

[illegible]

Signature of Person-in-Charge:

Date: 1/19/22

Signature of Inspector:

Date: 1/14/2022